Presentation

This presentation is about

Chinese cuisine

Introduce a Chinese food or a Chinese dish

哈尔滨理工大学
1950
HARBIN UNIVERSITY OF SCIENCE AND TECHNOLOGY
Chinese Culture
Submitted by :
Name: Nahian Khan

CONTENTS

- #. Introduction of China
- #. Introduction of Chinese Cuisine
- #. Features of Chinese Cuisine
- #. Staple Foods of Chinese Cuisine
- # My Favorite Chinese Food

Introduction of China

- *The territory of China lies between latitudes 18° and 54° N, and longitudes 73° and 135° E*
- China is the second-largest country in the world by land area after Russia and its total area is generally stated as being approximately 9,600,000 km^2
- It is the world's most populous country, with a population of over 1.35 billion.
- The PRC is a single-party state governed by theCommunist Party of China, with its seat of government in the capital city of Beijing.

Introduction

Introduction of Chinese Cuisine

INTRODUCTION OF CHINESE CUISINE

Chinese Culture is the oldest civilization of in the world and believed to be first discoverers of fire in the unrecorded history

Chinese cuisine includes styles originating from the diverse regions of China, as well as from Chinese people in other parts of the world.

The history of Chinese cuisine in China stretches back for thousands of years and has changed from period to period and in each region according to climate, imperial fashions, and local preferences.

IT is believed that Chinese were already experimenting with fancy cooking, regarding their recipes on silk and bamboo, before thousand years of Christ's birth

Features of Chinese
Cuisine

Features of Chinese Cuisine

Chinese cuisine, rich and colorful, has, as its main features diversified color, aromatic flavor, and excellent taste. To make real Chinese dishes, none of the three characteristics - color, aroma and delicious taste should be excluded

Diversified Colors: *Chinese food preparation has paid attention to aesthetic appearance. To have a bright, pleased and harmonious color is one of the main principles when cooking dishes. Two or three ingredients with different colors are added as decoration to complement the main ingredient.*

Aromatic Flavor:

➢*Usually aniseed, Chinese cinnamon and other spices are added to help dispel the ingredients' particular smells, such as foul, fishy and mutton smells.*

➢*Also some other flavors like shallot, ginger, garlic or chili, cooking wine and sesame oil are added to make the dishes fragrant in flavor.*

Excellent Taste:

➢*Taste can be divided into five classes - sweet, sour, bitter, hot and salty in Chinese cuisine.*

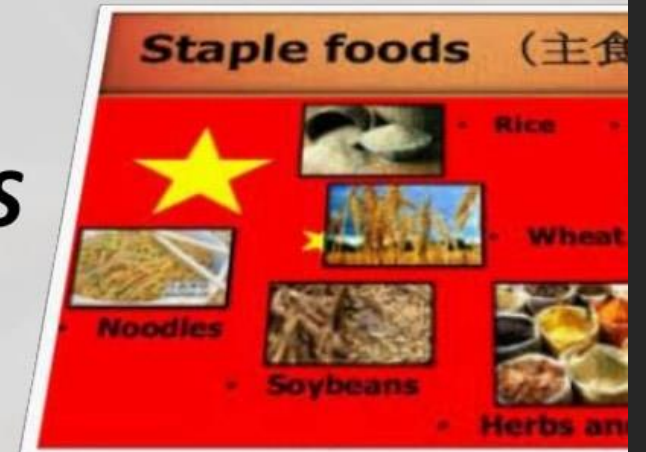
➢ *Seasoning such as soy sauce, sugar, vinegar and salt in proper amount and in different sequences, contribute to the taste of the dish. Those in southern China like to add more sugar when cooking.*

***TEXTURE**: Texture is another very important feature of Chinese cuisine.*

- *A dish may have just one or several contrasting textures such as tenderness, crispiness, crunchiness, smoothness and softness.*
- *Texture to be avoided are sogginess, stringiness and hardness*

Staple Foods of Chinese Cuisine

STAPLE FOODS OF CHINESE CUISINE

- ***RICE***
- ***NOODLES***
- ***SOYABEAN***
- ***WHEAT***
- ***VEGETABLES***

RICE

- Rice is a major staple food for people from rice farming areas in southern China.
- Steamed rice usually white rice, is the most commonly eaten form. Rice is also used to produce beers wines and vinegars.
- Rice is one of the most popular foods in China and is used in many dishes. Glutinous rice ("sticky rice") is a variety of rice used in many specialty Chinese dishes.

SOYABEAN

- Tofu is made of soybeans and is another popular food product that supplies protein.
- Other products such as soy milk soy paste, soy oil, and fermented soy sauce are also important in Chinese cooking

NOODLES

- *Chinese noodles come dry or fresh in a variety of sizes, shapes and textures and are often served in soups or fried as toppings.*
- *Some varieties, such as Shou Mian (literally noodles of longevity), are symbolic of long life and good health according to Chinese tradition.*
- *Noodles can be served hot or cold with different toppings, with broth, and occasionally dry (as is the case with mi-fun).*
- *Noodles are commonly made with rice flour or wheat flour, but other flours such as soybean are also used.*

WHEAT

In wheat-farming areas in Northern China people largely rely on flour-based food, such as noodles, breads jiaozi(a kind of Chinese dumplings, and mantou (a type of steamed buns)

VEGETABLE

- *Some common vegetables used in Chinese cuisine include Chinese leaves ,bok choy (Chinese cabbage), Chinese spinach (dao-mieu), on choy, yu choy, bitter melon and Chinese broccoli or gailan (guy-lahn).*
- *Other vegetables include bean sprouts ,pea vine tips, watercress, celery, carrots, fresh mustard greens, and (Western)broccoli.*
- *A variety of dried or pickled vegetables are also eaten, especially in drier or colder regions where fresh vegetables traditionally were hard to get out of season.*

My Favorite Chinese Food

Kung Pao Chicken
• Kung Pao Chicken (宫保鸡丁 gōngbào jīdīng) is a famous Sichuan-style specialty, popular with both Chinese and foreigners. The major ingredients are diced chicken, dried chili, and fried peanuts.
• People in Western countries have created a Western-style gong bao chicken, for which the diced chicken is covered with cornstarch, and vegetables, sweet and sour sauce and mashed garlic are added. See How to Cook Kung Pao Chicken.

Thank you!

ANY QUESTIONS ?